CLAIMS

- 1. Use of lecithins and/or derivatives in order to reduce the phytotoxicity of the physical and/or chemical treatments for fruit and vegetables.
- 2. Use according to claim 1, such that the chemical treatments consist of treatment agents.
- 3. Use according to claim 1 or 2, such that the physical treatments are carried out by means of heat or cold.
- 4. Use according to any one of the preceding claims, such that the lecithins and/or derivatives contain one or more lysolecithins and/or derivatives.
- 5. Use according to any one of the preceding claims, such that the lecithins and/or derivatives contain between 30% and 60% of lysolecithins and/or derivatives.
- 6. Use according to any one of the preceding claims, such that the lecithins and/or derivatives are selected from the distearyl, dipalmityl or dioleyl compounds of phosphatidylcholine, phosphatidylinositol, phosphatidylethanolamine or phosphatic acid and optionally the corresponding lyso derivatives or the mixtures thereof
- 7. Use according to claim 6, such that the lecithins and/or derivatives and the treatment(s) are applied simultaneously, separately or staggered over time.
- 8. Use according to any one of the preceding claims, such that the lecithins and/or derivatives are formulated in an

aqueous solution or in a vegetable oil, then diluted in an aqueous dispersion before treatment.

- (1)
- 9. Use according to any one of the preceding claims, such that the lecithins and/or derivatives are applied to the fruit and vegetables at a dose of between 10 and 5000 ppm.
- 10. Use according to any one of claims 2 to 9, such that the treatment agents are selected from fertilisers, insecticides, fungicides, bactericides, antioxidants or preservatives.
- 11. Use according to any one of claims 2 to 10, such that the treatment agents are selected from the foliar fertilisers based on calcium chloride, tolyfluanid, diphenylamine, orthophenylphenol, imazalil, ethoxyquine, hydroxyl-function terpenes having antioxidant and/or fungicidal functions.
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- 12. Use according to any one of claims 2 to 11, such that the treatment agents are as defined in claims 15 to 17.
- 13. Compositions containing one or more treatment agents for fruit and vegetables and one or more lecithins and/or derivatives.
- 14. Compositions according to claim 13, such that the treatment agents and lecithins are formulated in order to be administered simultaneously, separately or staggered over time.
- 15. Compositions according to claim 13 or 14, such that the treatment agents are hydroxyl-function terpenes having antioxidant and/or fungicidal functions.



16. Compositions according to any one of claims 13 to 15, such that the hydroxyl-function terpenes are selected from eugenol, isoeugenol, farnesol, menthol, linalool, p-menthan-1,8-diol, terpineol, citronellol, geraniol, one of the salts thereof which are acceptable in foodstuffs or mixtures thereof.



17. Compositions according to any one of claims 13 to 16, such that the hydroxyl-function terpenes are selected from eugenol, isoeugenol, the salts thereof which are acceptable in foodstuffs or mixtures thereof.



18. Compositions according to any one of claims 13 to 17, dissolved in an oil base.



19. Compositions according to claim 18, such that the oil base is a vegetable oil.



20. Compositions according to any one of claims 13 to 19, such that they contain between 5% and 70% of treatment agents, 1% and 50% of lecithins and/or derivatives, 10% and 70% of oil base.



.21. Compositions according to any one of claims 13 to 20, containing from 10% to 30% of eugenol, from 10% to 40% of lecithins and/or derivatives, from 30% to 60% of vegetable oil.



22. Compositions according to claim 21, characterised in that they contain between 5% and 15% of lysolecithins and/or derivatives.



23. Compositions according to any one of claims 13 to 22, characterised in that the ratio of lecithins and/or derivatives relative to the treatment agent is from 0.3 to 3.



24. Compositions according to claim 23, characterised in that the ratio is from 0.5 to 1.5.



25. Compositions according to any one of claims 13 to 24, such that the lecithins and/or derivatives are as defined in any one of claims 1 to 12.



26. Use of a composition according to any one of claims 13 to 25 for treating fruit and vegetables.



27. Method for treating fruit and vegetables comprising the application to the fruit and vegetables of a composition according to any one of claims 13 to 25.



28. Method according to claim 27, characterised in that the composition is diluted in water at a ratio of from 1 to 20 $1/m^3$ of water.



29. Method according to claim 27 or claim 28, such that the composition is diluted beforehand in water and applied at a temperature of from 30° to 60°C.



30. Method according to any one of claims 27 to 29, comprising the application of the composition by means of immersion, showering, sprinkling or coating using an absorbent paper.



31. Method according to any one of claims 27 to 30 for which the application of the composition is carried out after harvesting.



32. Method according to claim 27 or 28 for which the application of the composition is carried out before harvesting by means of spraying.



33. Method for treating fruit and vegetables comprising the application to the fruit and vegetables of lecithins and/or derivatives as defined according to any one of claims 3 to 12, before, after, or at the same time as the physical treatment.



34. Method for preparing a composition according to any one of claims 13 to 25, comprising the addition of the lecithins or derivatives to the oil base followed by the addition of the treatment agent(s).



35. Use of one or more treatment agents as a preservative for the lecithins and/or derivatives, as defined according to any one of claims 1 to 12.



36. Use according to claim 35, such that the treatment agent has antioxidant, fungicidal or bactericidal properties.



37. Use according to claim 35 or 36, for which the treatment agent is eugenol.



38. Use according to any one of claims 35 to 37, for which the treatment agent represents from 1 to 50% by weight of the lecithins and/or derivatives.